

Wit na ciemnym słodzie pszenicznym

- Gravity **12.4 BLG**
- ABV ---
- IBU **21**
- SRM **6.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny ciemny Bestmalz 18 EBC	2 kg (43.5%)	79 %	18
Grain	Strzegom Pale Ale	2.6 kg (56.5%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	70 min	7 %
Boil	Warrior Queen UK	10 g	25 min	6.3 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Citra	13 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Craft Series Yeast MI5	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka Pomarańczy	130 g	Boil	55 min

Spice	Kolendra	7 g	Boil	60 min
Flavor	Goździki	2 g	Boil	60 min
Spice	Trawa Cytrynowa	4 g	Boil	25 min